



POLIZIANO



NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

To the Prugnolo Gentile grapes, which characterize the Montepulciano area, we dedicate the most attentive care because they express the full potential of a territory with a rich wine history. The result is our *Vino Nobile di Montepulciano*, structured, enduring, with intense aromas that faithfully represent its Tuscan origins and the ancient bond between land, man, and culture. The sensors are those of Sangiovese, trustfully present both in the nose and palate. These include the unmistakable red amarena and plum, juicy and indulgent, and secondaries which complete and enrich, like Mediterranean scrub and black pepper.

CLASSIFICATION :
Vino Nobile di Montepulciano – DOCG

FIRST YEAR OF PRODUCTION:
1968

N. BOTTLES PRODUCED ON AVERAGE:
180.000 -250.000

VARIETY:
90-95% Sangiovese e 10-5% other grapes

VINEYARD AREA:
47 ha.

ALTITUDE:
300- 450 m.s.l.m.

EXPOSURE:
Various

TYPE OF SOIL:
Silty-clay in nature with a medium presence of stones

PLANT DENSITY:
3.000 - 6.000 plants per hectare

HARVEST METHOD:
Manual with a secondary selection by optical sorting

VINIFICATION:
Fermentation and maceration in truncated, conical stainless steel vats for a period of 15-20 days

AGING:
About 14-16 months in wood barrels. Two thirds in barriques and tonneaux of French oak and a third in vats

AGING POTENTIAL:
10 - 15 years